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Sugaring Developments . . .

Tricks, trends, new techniques pg. 5

March, 1964

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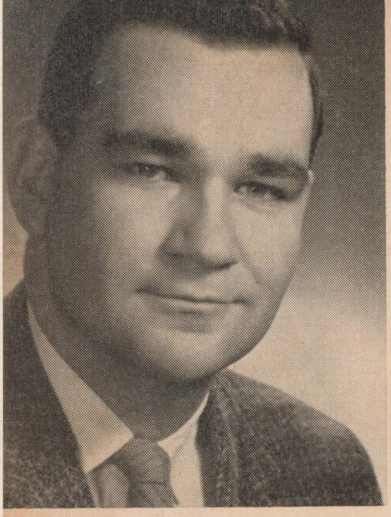
OUR COVER : It's a sure sign of spring. Willi Jones, son of Professor A.R.C. Jones, Department of Woodlot Management, has his first taste of sap. (Macdonald College photo).



INSIDE

THE EDITOR'S COLUMN

Co-operative Land Bank Association . . .

AT A TIME WHEN new ideas about rural development are needed as drastically as new ideas for the control of cancer, a ray of light seems to be peeking over the horizon. If enacted, it could be the ray of light that many communities need to prevent the inefficient use of the countries resources. It involves the extension of the co-operative principles to the field of resources, applying these principles to a co-operative land bank association. Such an association has been suggested in one area of Quebec and will be receiving more discussion in the coming months.

It involves the formation of a co-operative association set up under the Co-operative Association Act of the Province of Quebec. Lands and forests which are held by absentee land owners, speculators, part-time farmers, and recreational developments are leased by the co-operative association. The association then manages these lands or has the right to lease these lands to farmers who in turn will manage them. Farmers, actively engaged in farming, would have the first opportunity to rent the land; any land not rented to farmers would be managed by the Land Bank Association.

Because of the high cost of land. farmers have difficulty in expanding their operations. Many would gladly rent land, it is were available. Owners of idle land, which could be potential farm land, on the other hand lack the required resources of knowledge and equipment to operate the vacant properties. In many cases, the property lies idle producing little more than weeds and brush. The paradox lies in the fact that good farm land is being abandoned beside marginal land that is being reclaimed for farm use. This reclamation of farm land costs money.

In order to encourage land owners to subscribe to this scheme, a system of tax reductions for potential agricultural and forestry land would have to be considered. The tax differentials would be on the basis of land zoning. As the level of production increased, then it would become eligible for a higher tax rate. Thus financial resources for municipalities would only temporarily be affected. If the lands were left idle, then it would only become a liability to a community rather than a source of tax revenues.

What use could be made of the land in the soil bank? Several projects have been suggested including, community pastures, community forests, as a source of needed forage crops. The co-operative would manage the soil bank, hire capable administrators, attempt to balance their books and possibly repay dividends to the members of the co-operative.

This idea of a soil bank operated by a co-operative is one that should receive further consideration by Canadian farm communities. It is the type of idea that doesn't even require ARDA assistance. It is the type of idea that proves that some farm people are deeply concerned about the future of our renewable resources. It is the type of idea that could hold the key to the future of many rural communities.

Mark Waldron

Sugaring developments . . .

Tricks, Trends and New Techniques

by
Professor A.R.C. Jones
Dept. Woodlot Management,
Macdonald College

Evaporating sap — 1900 style! Glen Sutton

"IT'S BETTER NATURALLY", said milk dealer Charles Stone from Waterton, New York, as he reported his success in selling syrup from house to house with his dairy milk deliveries. Charles was pointing out the strong preference of the majority of his customers for pure maple syrup as compared with the blended syrups made up from part syrup, part sugar and water, plus other additives to the Maple School held at Lowville, N.Y., recently. This is typical of experienced maple syrup consumers who live near sugaring areas. He stressed to the 30-odd producers attending the School that they must advertise that their products are 100 percent **pure** maple. Many labels and markings on tins do not mention the fact and many consumers are not aware that there is a difference. Mr. Stone also stressed the importance of clean and sanitary sales room in order to sell maple products successfully. He also suggested that more imagination in selling and displaying maple products was needed.

The Maple School also emphasized that former methods of operating the sugar camp are no longer good enough if a satisfactory sales volume is to be built up, and a high-quality product produced. To-day with the fantastic developments in packaging and processing of food products, hot syrup drunk from the rig from a sugar-encrusted dipper is insufficient inducement to sell major quantities of syrup. Salesmanship must be up-dated to match the revolution that is now taking place in the sugar-bush. Take the story of the man who lived by the side of the road and sold good maple syrup. He had trouble with his eyes so he seldom read newspapers, saw T.V., and had no radio, but he produced and sold good maple syrup. He was a firm believer in advertising so he put up signs along the highway advertising the merits of his maple. He stood by the side of the road and cried out "Buy some good maple syrup, mister", and people bought. Business became so good that he brought his son home from the city to help him. Then something happened. His son said to him one day, "Dad, haven't you been listening to the radio or reading the papers these days? We are in pretty serious times. The European and Asian situation seems to be getting worse, our own domestic picture looks pretty dark with these strikes and all. Everything seems to be going to pot." Whereupon the father thought, well, my son has been to college, he has lived in the big city with big business men, he reads the newspaper and listens to the radio, he ought to know what's going on. So the father cut down on his operation, curtailed his advertising and no longer bothered to stand by the highway and call out his wares, and strangely enough his sales fell off almost overnight! He said to his boy, "You are right, son, we certainly are in the middle of a big depression!"

Change is the Rule

"Nothing is permanent in life except change", states the Chinese proverb, and operations in the maple bush are following this pattern in ever-increasing ways. In the past half-century one of the few improvements in sugaring was the development of the drop-flue evaporator. No commercial sugarhouse now operates without one. Since the War research has come up with some startling innovations to modernize operations. Developments include oil-fired evaporators, propane finishing stoves, covered evaporators, sanitizing the tap-hole with javel water or germicidal pellets, plastic pipeline for conducting sap, many types of polyethylene buckets, nylon sap spouts, orlon felt filters, even a powered pressure filtering unit capable of filtering 60 gallons of syrup per hour, various kinds of electronic draw-offs, and other mechanical methods of finishing syrup. Plastics are coming more and more into use in the

Tricks, Trends, Techniques

processing and collecting phases of the operation as well as in containers for sale to satisfy the sophisticated tastes of the present day consumer.

Discussions at the Maple School at Lowville centered around developments in processing. Precision thermometers for gauging exactly when syrup is ready, and more precise hydrometers for accurately measuring the density of sap and syrup were demonstrated, and how to use these instruments correctly. The expanded scales on these tools greatly helps the production of quality syrups. Many operators are now using oil-fired evaporators and finishing their syrup over propane gas. These even-heating fuels give greater speed and precision in the important finishing process. Instructions and plans of arches and burners for oil-fired maple sap evaporators are contained in the U.S. Department of Agriculture pamphlet, ARS 73-40, issued in January 1963 by Sipple, Willits and Winch. This publication states that "a wood-burning arch cannot be successfully converted to an oil-burning arch without major changes . . . based on 15 cents per gallon of oil, sound, well-seasoned wood used for evaporation, would have an equivalent value of $26.00 per cord . . . Multiple arch installations are also recommended to increase the capacity of evaporation in gallons of sap evaporated per hour. Each additional arch should be equipped with a flue-pan only, and installed ahead of, and in series with, the complete evaporator . . . The concentrated sap should be removed from the evaporator and the final stage of evaporation completed in a flat-finishing pan." The authors of this publication do not recommend finishing syrup in the evaporator, but in a finishing pan, preferably oil- or propane-fired. Filtering is done between the evaporation and finishing pan and **again** following finishing of the syrup. A flat orlon felt filter is recommended between the evaporator and the finishing process. These techniques improve syrup quality because of reduced time in evaporation and release the operator for other work.

Aluminum sheet covers on wood-fired evaporators are of considerable interest as the closed cover (see picture) means better quality syrup which follows faster and earlier boiling. Covered evaporators also result in fuel economy and better working conditions in the sugarhouse. Hoods or covers in use at present are custom-made costing between $50 and $100.00.

Back in the Sugarbush

Starting at the tree some of the recent developments are the Robbins spout which the mid-westerners are finding very useful, described as the first really new spout in 50 years. It is a compact, spring-tension spout which holds a full bucket of sap, allows quicker release of sap, and needs no hooks, working with any style bucket. It features a rain and run-off guard and a tool for inserting and extracting if desired. Some producers find that the new plastic buckets do not hold their shape when full of sap, but they have the advantage that from a distance it is obvious whether they need emptying or not. Plastic pipeline is now widely used. On areas with a slope it is a great labour and sap saver. You can take your pick of power tree tappers from the King tree tapper, a gas engine carried on your back, to the Queen, which is a small motor used in front of the operator, to the Lamb electric tree tapper — a battery carried on a packboard frame and a holster on the hip for the pistol-type drill.

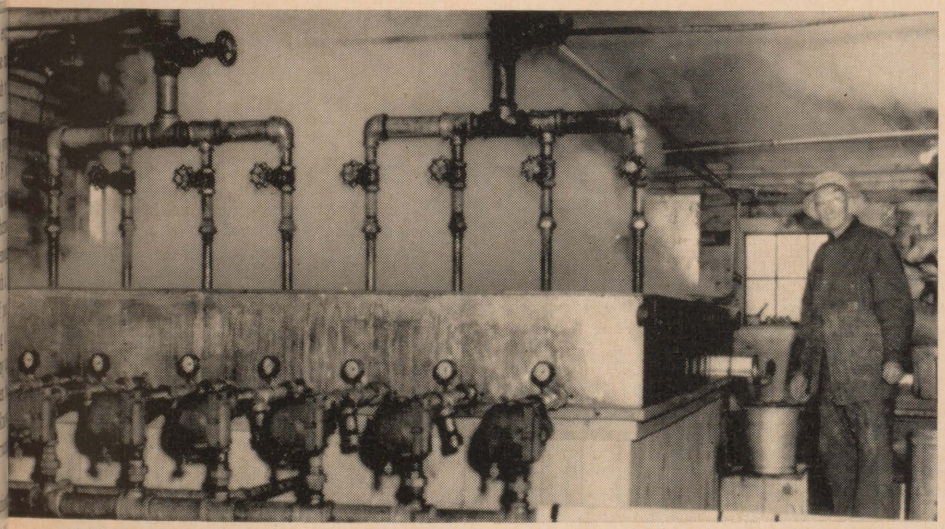
The King tree tapper in action. It can also be used for cleaning buckets.

Many researchers are studying the use of vacuum pumps on plastic pipeline in the sugar bush, particularly on lines that are not well sloped, and in some cases even on lines with good slopes. It has been found that a good main pipeline is an empty one so that freeze-ups do not occur. A vacuum pump helps to keep the lines empty.

Processing Procedures

As the sap moves into the sugarhouse, through the evaporator and into the finishing pan, the importance of precise instruments for producing syrup of the right density cannot be overemphasized. The most desirable table syrup has a density of 66.5 degrees Brix. Testing hot syrup immediately after it is removed from the evaporator finishing pan is not a precise measurement. It is extremely difficult to make accurate hydrometer and temperature readings at the same time in syrup that is hotter than 180 degrees F. because the syrup is undergoing rapid temperature changes. Hence any thermometer used alone is not accurate enough. All syrup should be checked with a hydrometer both at the draw-off point and when it is canned. In using a hydrometer for testing syrup at any temperature it is only accurate when the temperature of the syrup is known and the proper temperature correction can be made.

One of the latest revolutionary developments is the central sap processing plant or central evaporator following the lead of the dairy industry. This involves the purchase and processing of sap by large operators. When a plant is set up all the farmer needs is trees for tapping and sap collecting equipment. A very modest investment as compared with the equipment needed for the entire process. A central plant could also mean the use of many untapped maples in the southern counties



Sugaring developments . . .

Top, left; Black graded main lines used in modern tubing set-ups to carry sap long distances. Right; Thinning aids large-crown development. This tree produces four pounds of sugar per tap. Below; Steam evaporation at 250 gallons per 24 hours. Vermont.

of Quebec. Some long-term syrup producers have found their market for syrup growing beyond their capacity to fill the demand. Drawing on their experience in producing and marketing maple they could put more of their time and experience to profitable work. Their major problems are to get enough sap and labour to satisfy the growing demand. Both of these problems can be solved by central evaporation. The small operator with limited capital and time can produce sap, haul it to the central evaporator house and be paid for his efforts. Rates of payment depend on the quality and sap-sugar content of the sap. Suggested price for 2 percent Brix sap is 5 cents per gallon, 2½ percent Brix — 6 cents, 3 percent Brix — 7 cents per gallon. Most operators are buying sap delivered to the plant. Many provide containers for their producers to haul sap. Processors hand pick their sap producers. This eliminates many problems during the season as sanitary practices and cleanliness of equipment, sterilization, regularity of gathering, and time of delivery, are most important for a quality product. Most central plant operators reserve the right to reject sap not meeting standards as far as buddiness, flavour and bacteria count are concerned.

Central evaporating plants in the United States have proved to be a successful approach to getting uniform quality syrup, increased production, and better all-round efficiency in processing, handling, and marketing. This development is now spreading into Quebec — the hub of the maple industry.

One Man's Sugar Bush

by Walker Riley

The story of Clifford Rhicard, Missisquoi County, who finds pleasure and fun as well as profit in his sugar bush.

"Last load for today."

FOR CLIFFORD RHICARD the sugar bush is more than a source of supplementary farm income. Indeed, it is the best part of a good way of life. It is his work, his hobby, and his recreation.

He has the same love of the woods that others may find for their fields, their flower gardens, their animals or for the soil itself. To him, the maple bush is a living, growing, dynamic creation, entrusted to his care, developing each year in utility and beauty, and ever-changing, even in temperament, from season to season.

No sight can stir him more than that, on a crisp April morning, of the sun's first rays, having caught the slender pillar of smoke from the sugar shanty's fire, painting the clear sky with a pink and purple plume, the silence broken only by the crackle of the fire and the clear spring call of the chickadee.

No money could purchase the enjoyment of a noon lunch taken on the sunny side of the shanty while the billowing clouds of the evaporator's steam play shadowe across the melting snow.

No beauty he knows can equal, when walking home after a long day by the evaporator, that of a gentle sugar snow glistening on the boughs of the hemlocks and the maples in the moonlight.

It is the time and the place, too, for fun and friendship, when neighbours and cousins and friends from town gather to share the informal hospitality. Sheighrides and snowball fights, picnics and taffy pulls, sing-songs and story-telling are built into the memory of more than one generation.

This love of the sugar bush is traditional in the Rhicard family. For years now, they have made syrup from the stands of good maples which grow on the rolling foothills of the Green Mountains in Southern Quebec. Clifford hasn't missed a season in the past 46 years. One son now has a bush of his own. It is his hope that his grandsons will carry on.

But, along with the romance, he is practical, too. With much of the 180 acre "Inwood Farm" too rough for cultivation, the bush must provide a good part of the farm income. He finds that wood for fuel, logs for lumber, maple syrup, maple butter, and sugar are dependable sources of revenue.

The part of the bush reserved for tapping covers perhaps 30 acres. Much of the soil is a well-drained glacial till with rock ledges and pockets of gravel considered ideal for sugar maples. Clifford normally taps 1600 trees; another 100 will be added this year.

The sugar shanty is built near the road for convenience. It houses a 14' x 4' evaporator, a 600 gallon storage tank, and a year's supply of dry, three-foot firewood.

Mr. Rhicard starts tapping around the third week in March. "Some men get in an awfully big hurry to tap the first day it looks like spring," says Cliff,

"but I don't start too early; the holes dry up." He uses a 7/16″ bit and bores the holes no more than an inch and a half deep. Into each, he taps a spout, and on it hangs an aluminum bucket covered to keep out rain. Many of his trees will have two buckets. An occasional big one can take four. But he does not like to overtap his trees. "Sap is their life-blood", he believes.

Clifford produces about 300 gallons of syrup a year. Last year, it was 260; his best was 305 gallons. That means, that there is 2 to 3 pounds syrup from each bucket hung. Syrup weighs 13 pounds 2 ounces to the gallon; it takes 35 to 40 gallons of sap to make one gallon syrup.

He usually hires two men to help him for the 5 or 6 weeks of the sugar season. After the tapping is finished, their job is to keep the sap gathered using his team of horses and a "dray" equipped with a 125 gallon tank. On day's when the sap isn't running, there is next season's wood to be cut.

Clifford himself takes charge of the evaporator. To him, syrup making is an art as well as a science; the quality of his product bears testimony to his skill.

The sap flows by gravity from the storage tank to the evaporator. Deep corrugations (flues) in the bottom of the pans increase the surface area exposed to the heat of the fire. From there, it runs into the two finishing pans, where it boils slowly to exactly the right sugar content — 65.5% — for good syrup. Cliff has both a hydrometer to check the density, and a thermometer to tell when the syrup is 7 degrees hotter than boiling water. But, through long experience, he chooses to judge when the syrup is just right by the way it "aprons" off his scoop.

As the hot syrup is drawn off, he strains it through felt to remove the sugar sand (crystalized calcium malate) or nitre as it is sometimes called. He also changes or cleans the finishing pans daily to beat this problem.

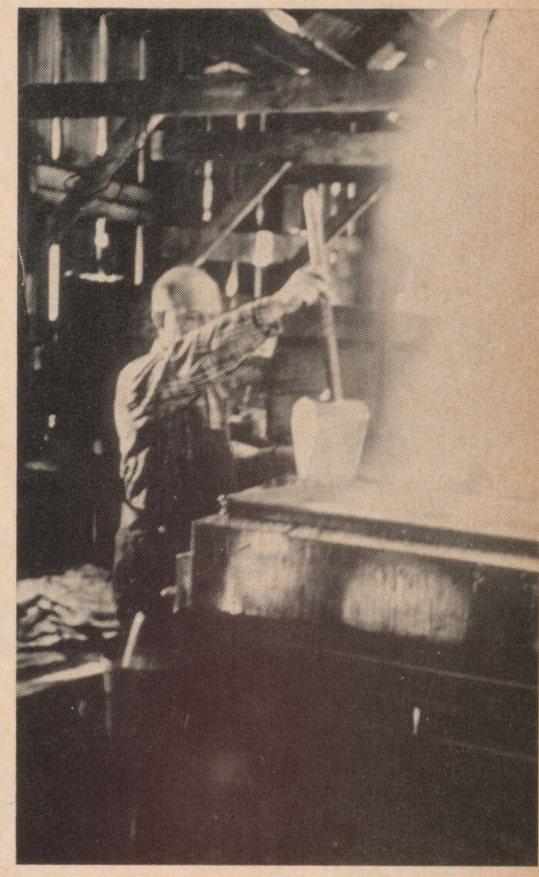
About a quarter of his output is sold to regular customers who come to the house for it. For this he gets about $1.50 a quart. He grades his own against standard samples supplied by the Department of Agriculture, and affixes a stamp guaranteeing purity and grade.

At one time, he made sugar. It sells for around 75¢ a pound; one can make eight pounds from a gallon of syrup. If it is sold soft as maple butter, the yield is ten pounds from a gallon of syrup.

The rest of Clifford's syrup goes to the 6000 member co-operative at Plessisville. He delivers it to the plant in 30 gallon drums, and receives payment in three installments. The final price depends upon sales and official grade. Last year, grade AA Fancy brought him 30.25 cents a pound, while the lowest grade, D-Dark, was 22.25¢ a pound. From there, it is sent in many forms, in small containers and by tank-car loads, to customers the world over.

"Maple syrup isn't all profit as some of the folks in the city seem to think," smiles Clifford. John, the son who has his own bush, keeps an eye on the costs that go into the making of syrup and agrees. He explains it this way. "In the first place, a sugar bush has a capital value. A bush near here was sold the other day for timber for $11,000. It used to carry 2000 buckets. That makes my father's bush worth $8,000 or $9,000. He could sell it and invest the money at 6%. Then there is the equipment. He has over $3,000 tied up there. That's $300 a year in interest and depreciation. Then there is the firewood. We use a cord for every 12 or 13 gallons of syrup. Granted, it is not good wood, but is worth $5.00 a cord in labour alone. That is another $100 a year. Add to that the men's wages — another $300 or $400. And he keeps a team the year round, mostly for his bush work. So you see, there isn't much real profit left out of 300 gallons syrup, is there ?

We asked Mr. Rhicard what he thought of some of the new developments-tractors replacing horses, plastic pipelines, central commercial evaporators, oil for fuel. It was not a popular subject. Clifford shook his head slowly, "It would take all the fun out of it."



Top; Clifford Rhicard tests syrup in the sugar shanty. Below; "sap's running, we'll tap tomorrow!"

Hundreds of new fibres and fabrics with strange and meaningless names confuse the shopper. Order can and should be brought out of the present chaos; we need the fundamental information necessary for intelligent buying.

Embossed "Terylene" cocktail boots. Photos courtesy C-I-L.

FIBRES SHOULD HAVE SURNAMES

by

Miss Marjorie Jenkins,
Assistant Professor,
Home Economics,
Macdonald College

TWENTY-FIVE YEARS ago a miracle occured. That brilliant chemist, Dr. Wallace Carothers, took two simple chemicals, adipic acid and hexamethylene diamine, and forced them to join together in a pattern or molecular repeat. This molecular repeat (-NH-CH2 - CH2 - CH2 - CH2 - CH2 - CH2 - NH - CO - CH2 - CH2 - CH2 - CH2 - CO -) continued on and on to form unbelieveably long, unbelieveably thin molecules. This was nylon, the material of which the first of the so-called "miracle" fibres were made.

Carothers then took his long molecules, melted them, pressured them out of tiny orifices in minute streams to cool in long thin fibres. He made a sort of molecular yarn out of his molecules, and this molecular yarn was our nylon fibre.

Like most miracles, his was the result of years of study, trial, failure and new trial until he finally accomplished what had been considered the impossible : a fibre made entirely by man.

Now, if one fibre could be made by man, surely others could. Hundreds of companies set up hundreds of laboratories where hundreds of scientists went to work. The result — an avalanche of new fibres. Naturally each company guarded jealously its own discoveries and each christened its distinctive discovery by a distinctive name. So there were hundreds of fibre and fabric names to be remembered in textile talk.

Until this time, the happy consumer had chosen fabrics from a small group of familiar, tried and troven friends : the cottons, the linens, the silks, wools, rayons and acetates. In fifteen years a revolution had taken place, and the hundreds of new fibres and fabrics, all strange, all named with strange and meaningless names whirled and beat around the confused shopper who could only buy blindly and hope for the best.

The fibre torrent is now slowing down. The number of chemicals that will form fibre repeats is limited, and their limitations are almost reached. Order can and should be brought out of the chaos; the consumer should be given the fundamental information on fabrics that is necessary for intelligent buying.

The first step in achieving this order was taken by the Federal Trade Commission of the United States. Rules and regulations governing the naming of fibres were set up in a "Textile Fibre Identification Act" effective March, 1960.

The act divided man-made or manufactured fibres into classes according to their basic chemistry or fibre repeat and assigned to each class a family or generic name. Rules concerning the use of generic names were carefully specified. Of these, two are quoted because they are of special interest to consumers.

"Except where another name is per-

mitted under the Act and Regulations, the respective generic names of all fibres present in the amount of more than five percentum of the total fibre weight of the textile fibre product shall be used when naming fibres in the required information; as for example : 'cotton', 'rayon', 'silk', 'linen', 'nylon', etc."

"A non-deceptive fibre trademark may be used on a label in conjunction with the generic name of the fibre to which it relates. Where such a trademark is placed on a label in conjunction with the required information, the generic name of the fibre must appear in immediate conjunction therewith, and such trademark and generic name must appear in type or lettering of equal size and conspicuousness."

Shift of "Terylene" — cotton blend.

The fibre families with their generic names and some of the more familiar trade-names for the family members are listed below :

Acrylic : Acrilan, Creslan, Orlon, Zefran. Modacrylic : Dynel, Verel. Polyester : Terylene, Dacron, Fortrel, Kodel, Mylar. Rayon : There are at least 95 trade names for the rayons. Acetate : Celanese, Arnel, Chromespun, Estron. Saran : Rovana, Saran, Velon. Azlon : (manufactured protein fibres). Nytril : Darvan. Nylon : Antron, Caprolan, Enka. Rubber. Spandex : Lycra Vycrene. Vinal : Vinal. Olefin. Vinyon : Avisco. Metallic : Lame, Lurex, Mitlon, Mylar. Glass.

There are then only 16 families of the manufactured fibres to remember. Each family has its own special characteristics, and every consumer should know these. The various members of each family will have some variation, but in general the qualities and the care are the same for all.

For example, the ordinary nylon fibre is round. Antron nylon is three-lobed or trefoil — shape is the only difference, but the trefoil gives Antron nylon a softness and a luxurious, silky drape which the ordinary nylon lacks. Sparkling nylon had a tringular fibre, but women did not like the fabrics made from it so it has been discontinued.

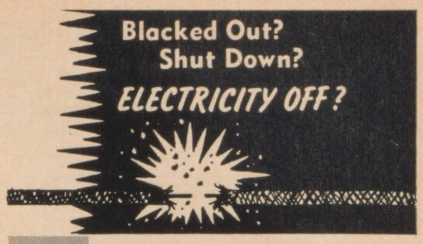
Miss Marjorie Jenkins, Assistant Professor, Home Economics, Macdonald College.

Some of the more important facts to remember about Terylene are listed below. They have been taken from an education services booklet published by Canadian Industries Limited.

1. It is strong, yet soft and pleasant to wear. 2. It does not yellow with time or when washed in detergents. 3. It resists wrinkling, yet holds set pleats through washing. 4. It does not shrink, stretch, or loose its shape. 5. It dries quickly and seldom needs ironing. If ironing should ever be required, use a low heat (rayon setting). 6. It is moth, insect, and mildew proof.

The modern manufactured fibres and fabrics should be as familiar to the modern consumer as the natural fibres and fabrics were to the modern consumer's grandparents. The learning is not difficult. Textiles is a fascinating subject, and the appreciation of beautiful fabrics with interesting textures and lovely colours should be one of the pleasures of life. Familiarity with the surnames of the fibre families is the first step; then specific information, published by the ream as it is, falls into place in the general pattern.

For those who are interested, the Textile Fiber Products Identification Act can be obtained free from the Federal Trade Commission in Washington; and pamphlets on fibre properties and behaviour from any of the larger textile manufacturers in Canada.



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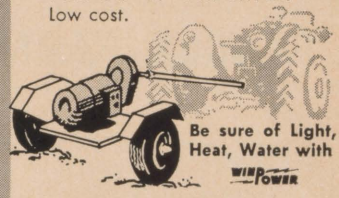

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THE FAMILY FARM

PUBLISHED IN THE INTERESTS OF THE FARMERS OF THE PROVINCE
BY THE
QUEBEC DEPARTMENT OF AGRICULTURE AND COLONIZATION

Compiled by T. Pickup of the Information and Research Service, Quebec Department of Agriculture and Colonization.

This month in the FAMILY FARM *Section*

PHOTOGRAPHS BY OMER BEAUDOIN

NOTICE TO AGRONOMES AND SEED DEALERS

At the last meeting of the executives of the QUEBEC SEED BOARD, it was decided not to reedit the "Recommendations" in 1964. We still have on hand enough copies of the 1963 edition to supply you with as many as you may need.

At the same time, our president has asked those concerned to take the necessary steps to ensure that the recommendations for 1965 will be drawn up soon enough to be distributed to the Seed Dealers by the end of August or the beginning of September of the present year (1964).

PAUL METHOT, Secretary,
QUEBEC SEED BOARD.

NEW DIRECTOR OF RURAL DEVELOPMENT AT QUEBEC

Mr J. C. Pelletier, B.A., B.Sc., formerly manager of the Agricultural Co-operative Society at St-Pierre, Island of Orleans, has recently been made technical adviser to the Quebec Department of Agriculture and Colonization and appointed head of the rural development service and co-ordinator of planning under ARDA. He replaces Mr Henri Dubord who has resigned for reasons of health.

Mr Pelletier was born in 1908 at St-Octave-de-Métis in the county of Matane, where he later attended school. He subsequently took the classical course at the Séminaire de Rimouski and was awarded the degree of B.A. by that institution in 1929. Enrolling in the College of Agriculture at Ste-Anne-de-la-Pocatière in 1930, he obtained the Bachelor's degree in Agriculture (B.S.A., Laval) in 1933. After serving as assistant county-agronome at Charlesbourg until 1936, he was promoted to the post of agronome at Normandin in Roberval County and, in 1941, appointed specialist agronome of Montmorency County.

In 1948, the farmers of the Island of Orleans engaged him as managing-secretary of their Cooperative Society which, at that time, had an annual turnover of $300,000. A few years later this figure had been increased fivefold, to $1,500,000. Mr Pelletier brought the centralization of all the butter factories on the "Island of Bacchus" (as the Ile d'Orléans used to be called) butter cooperative. The refrigerated storage at "St-Pierre-les-deux-églises", in which a varriety of products are kept — ranging from strawberries to meat, and even including eels — represents another of his achievements.

Mr Pelletier's work in connection with ARDA promises to be arduous (if we may be allowed a pun). Our best wishes go with him. We believe that Mr. Courcy has made a happy choice.

This page supplied in the interests of the Family Farm by the Quebec Department of Agriculture and Colonization.

THE FEEDING OF COWS IN CALF

Among the many factors that help to reduce the cost of production of a hundred pounds of milk on a dairy farm, by no means the last is the care taken of the cows when they are in calf. In the first place, the period of gestation should not begin until at least sixty days have passed since the cow last calved. During these two months, she will have a chance to recuperate the strength she lost during calving and she will be more likely to come in calf at the first breeding, writes Mr. Bruno Gélinas of the Quebec Department of Agriculture and Colonization.

When in calf, the dairy cow has the double work of producing milk and making the foetus; the latter, of course, demanding from her an ever-increasing share of her energy as it grows and develops. If, at this time, her feed is inadequate or poorly balanced, it is possible for a cow to maintain her production, but only at the expense of bodily reserves: once these are used up, milk yield dwindles. The two simultaneously physiological activities are a hard task, and hence call for suitable feeding if meagre yield, poor condition, a rickety calf and, in addition, extra expense at calving time, are to be avoided.

Good pasture of tender grass, able to provide protein and other nutrients and vitamins, is needed if the desired results are to be obtained. To balance the ration, a mixture of farm grains to which mineral substances have been added is recommended.

As a rule, the period that is most disregarded is the time when the cow is dry, and she is treated as though she were idle with the excuse that she is no longer producing milk. But it must be remembered that, at the end of a lactation, a cow is tired: furthermore, about two thirds of the birth weight of the calf she is carrying is actually made during the last two months of pregnancy. This means that, even while she is dry, a cow must still be given the quantity and quality of feed she needs to regain her strength, form her calf and get ready to begin a new period of lactation in good condition. Experiments with cattle show that the gain or loss in body weight during the last sixty days of pregnancy affects the quantity of milk produced in the next lactation. Every twenty-five pounds of flesh put on by a cow during her so-called "resting period" means approximately one hundred pounds more milk in the coming year. Good legume hay, supplemented with ground farm grains and minerals, makes a satisfactory ration.

If the hay does not contain a large proportion of legumes, a meal mixture a little richer in proteins will be necessary. Special mineral mixture and also livestock cod liver oil are recommended. This will definitely help to prevent or at least reduce the difficulty of getting cows to conceive, which is too often met with in our herds.

About a week before calving, a more bulky and more laxative meal mixture should be given so as to prevent constipation.

This page supplied in the interests of the Family Farm by the Quebec Department of Agriculture and Colonization.

HYGIENE IN THE PIGGERY

It is a recognized fact that lack of attention to hygiene in the raising of pigs results in considerable losses every year to farmers who go in for this branch of our livestock industry.

Careful choice of breeding stock and suitable feeding will give substantial results as long as the animals are kept in hygienic and sanitary quarters. A healthy, properly maintained, and well-ventilated piggery will itself protect pigs against certain diseases. Damp floors, walls and ceilings are often the cause of such troubles as rheumatism, pneumonia, diarrhoea, etc.

Losses among pigs are heaviest during the week after farrowing: about 70% of pigs that fail to survive to market age die during these first crucial seven days.

Mr. M. A. Dionne of the Quebec Department of Agriculture and Colonization gives the following advice concerning the care of young piglets.

A few days before she is due to pig, the pregnant sow should be put into a separate farrowing pen which has been previously disinfected and provided with litter. She will thus have time to get used to her new surroundings. The pen should have a guard-rail or "fender" along both sides, about ten inches from the wall and eight inches above the floor, to prevent the sow from crushing her piglets during farrowing and in the days following, especially when she lies down against the wall. Some pig raisers make use of farrowing crates and find them very satisfactory.

From birth until they weight about fifty pounds, young pigs are very susceptible to chills. It is therefore very important to prevent draughts from reaching them. The infra-red lamp helps to get rid of humidity and provides the warmth that is necessary and beneficial to piglets. Their litter should be changed regularly so that the pen will remain really clean. Creep feeders and water utensils should be cleaned every day so that they will not get contaminated from the decay of uneaten scraps of food left in them. Fresh water is essential to the normal development and good health of pigs and they should have a constant supply of it.

Whatever its reputation, the pig is a clean animal if it is kept under hygienic conditions. Pig raising will prove more profitable if the animals are given the necessary attention and care.

Alfred Roy and helpers harvesting early potatoes at Ste-Germaine, Dorchester Cty.

CERTIFIED POTATO SEED

Mr. Alcide Courcy, Minister of Agriculture and Colonization of Quebec, takes pleasure in announcing that, during the summer of 1963, approximately 1,980 acres of potatoes in Quebec passed the field inspections required for certification. In all, 830 fields comprising 3,591 acres were visited, and 506 of them (60.9%) were adjudged eligible for certification for elite, foundation, or certified seed.

Among the varieties of potatoes grown and certified were the following: Green Mountain, 939 acres; Kennebec, 598; Katahdin 200; Keswick, 128; Irish Cobbler 33; Sebago 30. The balance of the certified acreage consisted of fields of Cherokee, Teton, Avon, Pungo, Fundy, Canso and Norland.

Production of certified seed potatoes in Quebec is definitely insufficient to meet the needs of our growers, who are expected to devote 70,000 acres to the crop in 1964. Nevertheless, for a number of years, Quebec growers have been making increasing use of seed potatoes raised in this Province, and the results they have obtained compare favourably with those achieved with seed from outside the Province.

Copies of the list of growers who have certified seed for sale may be had free of charge, from the nearest agronome's office, or the district inspector, or from the research laboratory at La Pocatière, or the Information and Research Service of the Department of Agriculture and Colonization at Quebec.

THE ERADICATION OF BARBERRY

The Government of Canada is to cooperate with the Governments of Quebec and Ontario in a programme for the destruction of common barberry bushes. The project will be started in the coming spring and be continued for three years. In Quebec the work will be carried out by personnel of the Department of Agriculture and Colonization. Expenses will be shared between the provincial governments concerned and the Government of Canada, the contributions of the Department of Agriculture of Quebec and Canada being limited to $50,000 each. In 1964, a sum of $15,000 will be devoted to the project.

Common barberry is a harmful plant because, in spring, it harbours an organism which is responsible for a stem-rust disease of grain crops. In Ontario and Quebec alone, this disease causes damage to the oat crop estimated at four or five million dollars a year. These losses are particularly important in Ontario and parts of Western Quebec.

In the face of increasing threat from this disease, specialists of the agricultural Departments of Canada, Quebec, and Ontario have combined to undertake one of the chief measures of eradication — the destruction of the common barberry. This will involve carefully locating the places where common barberry bushes grow and then destroying them with herbicide sprays.

This page supplied in the interests of the Family Farm by the Quebec Department of Agriculture and Colonization.

SHORT COURSES ON RAILS

The CNR, in close collaboration with the Department of Agriculture and Colonization and "Les Engrais Chimiques du Québec Inc.", sent on tour during the fall of 1963, a railway coach specially equipped and organized for lectures, demonstrations, films and slides about agriculture.

This coach has paid visits in Abitibi, Charlevoix, Lower Quebec, Lake St. John, and the Gaspé. The tours were under the supervision of Mr. J. Y. Paquin, agronome in the service of the CNR. Mr. Paquin enlisted the help of noted lecturers who succeeded in interesting the farmers. In all localities visited, desire was expressed for a repetition of the tour in 1964.

At the different places where the coach stopped for one or two days, the following subjects were dealt with: rational use of commercial fertilizers; the conservation of farm manure; improvement of grasslands; and the basic principles of animal husbandry. In addition to Mr. Paquin, the speakers were Mr. Maurice Hardy of "Les Engrais Chimiques du Québec Inc."; Mr. Robert Samson, agronome with the Coopérative Fédérée; Mr. Louis Rousseau, head of the fertilizer division of the Department of Agriculture and Colonization; and the local agronomes.

It has been virtually decided that, next year, different subjects will be featured, for example: intensive production of animals for meat; poultry-keeping; rational feeding of livestock, etc.

Mr. Alcide Courcy, Minister of Agriculture and Colonization, has personally expressed to the President of the railway company his satisfaction with this direct effort to spread agricultural knowledge. He has also expressed the hope that it will be continued in 1964.

A NEW BARLEY VARIETY — CHAMPLAIN

The Quebec Seed Board takes pleasure in recommending, for the first time, for growing in all regions of Quebec, a new variety of barley called Champlain.

Champlain barley is the result of a cross between the varieties Montcalm and Moore, carried out at Macdonald College in 1952. It is a six-row, smooth-awned, feed type of barley. The heads are semi-compact and the habit of growth quite erect. Champlain yields grain of medium size with a satisfactory weight per bushel. Threshing does not present any problems.

Results of comparative yield trials at fifty places across the Province have shown clearly that the variety Champlain has a high yielding capacity and good adaptability. In each region, it has yielded more grain that the currently recommended varieties, namely, Parkland, York and Montcalm.

The trials also showed that the straw of Champlain is quite strong, which represents an improvement over Montcalm. It also differs from the other varieties by being later maturing: this characteristic makes it particularly useful for raising crops of mixed grains (oats and barley). Mixtures of Champlain barley with Glen oats and likewise with Garry oats have proved very productive.

The Quebec Seed Board expects that Champlain barley, because of its high yielding capacity and excellent field qualities, will stimulate barley growing and help to increase the amount of grain produced on Quebec farms. By the spring of 1964, over 7000 bushels of Champlain barley seed will be available to farmers at their cooperatives and seed dealers.

This page supplied in the interests of the Family Farm by the Quebec Department of Agriculture and Colonization.

WINTERING SHEEP

Sheep are the last farm animals to go into winter quarters in the fall and the first to emerge from them in spring. They are thus not kept in confinement for so very long. But whatever the length of the period of confinement, the shepherd should give his animals all the care and attention needed by a flock which must be keep healthy. Mr. Etienne Vigeant of the Quebec Department of Agriculture and Colonization calls to mind the main points that must be attended to if sheep are to be properly cared for.

Exercise is essential to pregnant ewes for the prevention of constipation and to ensure that the lambs will be vigorous at the time of birth. They should therefore be allowed outside every day. Ewes which have been confined in a building that is too small or poorly lit rarely give birth to strong lambs that are easy to rear. However, so that they will not be exposed to the risk of catching cold, they should be protected from cold autumn rains and damp days in winter by being kept inside.

When in lamb, ewes should be fed a ration of good legume hay, and have access to a mixture of equal parts of salt and bonemeal, with minor elements added to it. Sheep deprived of salt yield less wool and meat than those that are provided with it. Clean, cool water should be available to them at all times.

Lambs must be well nourished, starting from the time before they are born. The surest way to manage this is to provide the pregnant ewes with proper food — hence the need for an ample supply of good legume hay. Too often, hay fed to sheep (and particularly to ewes) is not of good quality because it has been allowed to grow too mature before being cut. The practice of feeding grain to pregnant ewes is strongly recommended. Half a pound per day of a mixture of equal parts of oats and bran will usually be enough to keep a ewe in good condition: she should also receive from 3 to 5 pounds of roots a day. Silage makes a valuable addition to the diet and may be given at the rate of 3 pounds per ewe per day providing that it is of good quality. About a month before lambing time, feeding of silage should be discontinued, otherwise the lambs may become over-sized and flabby.

The good shepherd will take note of the condition of his ewes every week, and separate from the flock and give better feed to those whose condition leaves something to be desired, especially in the case of the pregnant ewe lambs.

In view of the fact that three quarters of the income from sheep raising comes from the lambs, the owner should watch his ewes as lambing-time approaches and take every possible step to reduce mortality among the lambs to a minimum.

THE CARE OF MILKING MACHINES

At the present time, milking machines are used by almost all dairy farmers: Mr Bruno Gélinas of the Quebec Department of Agriculture and Colonization considers that the reasons for their popularity are not far to seek. To begin with, whereas some farm implements are only used for a few days a year (though others more often), the milking machine is in action every day, and even two or three times in the space of twenty-four hours. Thus it is important that scrupulous care be taken of these machines if the best service is expected of them, especially as they operate on a product which has a far-reaching influence on human health and is easily contaminated.

The farmer himself is the first to benefit by taking good care of this milker in accordance with the makers instructions, since he will thereby prolong the life of the machine and go a long way to ensure milk of high quality such as is increasingly demanded by the market.

The sort of care that a milking machine should be given is within reach of every dairy farmer. For instance, his watchful eye should notice if the teat-cups creep up too close to the udder, as the inner tissues may then be getting squeezed enough to irritate them. Continued suction on an empty udder may also cause sensitiveness and his can lead to various troubles, including mastitis. The production of clean milk often depends more on the producer's habits than on his equipment. Milking machines will never be improved to the extent that they will work perfectly without some kind of attention to ensure their cleanliness.

If machine milking is done as it should be, there is no reason why the milk should not be clean, because it passes directly from the udder to the pail though air-tight tubes and so is shielded from contact with the outside world. The machine itself must always be kept scrupulously clean so that germs cannot find lodging in any of its parts. Milk, providing it does not dry or turn sour inside the tubes, will not contaminate the milking machine.

All utensils and equipment, including the milker, that come into contact with milk should be brushed and rinsed immediately after each use. Before being used again, they must be steri-

(Please turn page)

MILKING MACHINES

(Continued)

lized. Care must be taken to see that they do not get contaminated from hands or clothing. The first few spurts of milk from each teat should be collected in a separate container. The cow's flanks, udder, and teats should be washed just before milking.

When not in use, the milker should be kept in a place screened from flies, animals, and dust. A row of pegs along the wall of the barn or some other building is definitely *not* the ideal place to keep the milker, even though that is where one only too often sees it. By far the best place to hang up all the milking equipment is in a well-built, hygienic milk-house. The equipment should be brought into the barn just before milking and taken back immediately after.

By observing these simple rules, the dairy farmer can succeed in keeping down the number of bacteria in milk, as well as the incidence of numerous udder troubles.

TRANSPLANTING YOUNG TOMATO PLANTS

The primary purpose of transplanting is to give the roots of young plants more space and thus provide better conditions for growth and development. The operation also helps to harden the young plants and thus prepares them to survive planting out in the field.

Tomato plants are usually transplanted when they are between two and two and a half inches high, or when the first true leaves appear. It is better to choose a dull or cloudy day for the job, otherwise it will be necessary to shade the newly-transplanted plants from the sun. During the daytime they should be kept at a temperature of between 60° and 70°F and sudden changes should be prevented. During the night, no harm will be done if the temperature drops five or ten degrees.

Mr. Philippe Martin does not advise transplanting more than once, but recommends sowing about the end of March followed, at the proper time, by a single transplanting. As a rule, he says, the young plants are transplanted to hot-beds with a spacing of four inches each way. Some growers, aiming at an early market, would certainly find it worth their while to transplant into three-inch clay pots. Before plants are transplanted, the soil in which they are growing should be well watered so that as much earth as possible will cling to their roots when they are moved. This will prevent them from being unduly weakened in the process. Careful attention should also be paid to the watering of the young plants after they have been transplanted: if they are allowed to get too dry at this stage, their growth will be seriously retarded.

The growing of plants seems at first sight to be so easy and natural that many people are inclined to look upon it as a series of unimportant operations. On the contrary, says Mr. Martin, the way in which the young plants are treated governs to a very considerable extent the quantity and, above all, the quality of the crop they will produce later. It therefore pays to give them plenty of attention.

RAISING CUCUMBER SEEDLINGS FOR HARVESTING UNDER GLASS

The last week in March is the best time to start cucumbers in the greenhouse for future growing and harvesting in frames. The seed should not be sown too soon, as it is usually not possible to set the plants permanently in the frames before the end of April or, as a rule, the beginning of May (the time for moving them from the greenhouse depending on the outdoor temperature, since cucumber plants are very sensitive to cold and damp).

For sowing, it is very important to have, in the first place, a well-prepared seed-bed, made up of one part of sand, one part of muck (peat) soil, and one part of well-rotted manure. This should be disinfected by methods which have already been described elsewhere.

Secondly, it is important to use good, disinfected seed. The seeds should be sown fairly shallow and not close together in rows four inches apart, and then covered lightly with soil. After sowing, they should be given a good watering and the temperature of the house should be kept at 65 to 70°F.

When the seed leaves (or cotyledons) are well developed, the seedlings are transplanted to five-inch pots at the rate of four plants to a pot. Care should be taken to keep the pots shaded for two or three days after transplanting. The temperature recommended above should be maintained, and draughts (sudden changes in temperature) avoided. Ventilation should be attended to or the plants may grow rank and unhealthy: it should be increased as the temperature rises on sunny days. Watering should be done in the morning with tepid (not cold) water, and as required, that is to say when the soil becomes too dry.

If all the foregoing details are properly attended to, there will be large, vigorous plants ready to set out in the frames at the end of April or the beginning of May.

CARE OF HOUSE PLANTS IN WINTER

During winter, house plants are particularly likely to suffer from poor conditions of temperature, light, and moisture. Hence, some special precautions must be taken to ensure their well-being (and in some cases survival) at this time of year. Mr. Philippe Martin of the Quebec Department of Agriculture and Colonization gives the following advice.

Normally, most plants enter into a resting period in the fall or at the beginning of winter. It is therefore not necessary to give them any fertilizer at that season: it is much better to wait till spring before applying fertilizers, because it is always preferable to allow a plant to rest whenever it shows the need.

In December, January and February, the days are shorter and light is less intense. A plant placed in front of a northward-facing window during these months is sure to suffer from lack of light and become etiolated (tall, spindly, pale and delicate). In such a case it is advisable to put the plant near a window where the light is stronger.

If the temperature of a room is much too high, pots containing plants should be moved to a room where the temperature does not exceed 60°F. It goes without saying that the close proximity of radiators and hot-air outlets is harmful to house plants.

As regards moisture, some people think that it is sufficient to water the roots more plentifully, forgetting that the leaves too should be surrounded by a moist atmosphere. This can be achieved by obtaining a jardinière or stand for the house plants, putting about half an inch of gravel in the bottom of it and spraying the foliage with water by means of a special syringe of the kind sold by nurserymen.

It is wise to bear in mind that sudden falls in temperature are always harmful to plants even if they do not reach the freezing point. Care should therefore be taken not to expose house plants to draughts.

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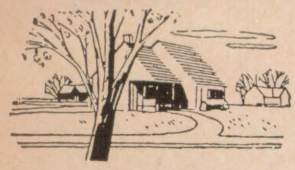
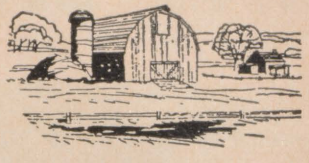


The Better Impulse

NEWS AND VIEWS OF THE WOMEN'S INSTITUTES OF QUEBEC



OUR LOCAL HISTORIES

During the past year a few Institute branches have been busy preparing their Village Histories, which require much searching through records, some authentic, others merely local legends, but most of them will awake memories in the older people and awe in the youthful ones.

Many of our branches have failed to attempt a history, contending that nothing of interest has ever happened. What nonsense! There is always something happening in a district; a new home is built or an old one demolished; a new road is paved or an old pathway closed off; the largest pumpkin grows or the latest roses bloom; twins are born or a resident passes the century mark. These may seem to be of momentary interest but they could prove to be of lasting significance. That old building is only an eyesore to the neighbours but an interested person might be delighted to find it was built of hand-hewn timbers in a style that made it famous many generations ago. What stories it could tell! Surely there is an older person who could be persuaded to recall some of them.

If your branch was unable to produce a history of your district last year, why not start now to keep a record so that your children will have something to refer to in later years? Search out the old stories, some grandparent will enjoy telling you what their grandparents told them. Write it down and keep it. Include it in your program for next year as a branch project. Make each member responsible for the history of one home or group of homes. You will be surprised at how much of interest you will discover and your history, though it may never be entered in a competition, will be prized by those who read it when you are no longer with them.

Hanna E. Smith
Convenor of Education

SEMI-ANNUAL BOARD MEETING

The Provincial Semi-Annual Board Meeting took place in Montreal, Feb. 7 - 8, with all officers and conveners in attendance, and with most counties represented. A warm welcome was extended to Mrs. Oke, representing our new County, Two Mountains.

A welcome visitor at one of the sessions was Mme LeBeau, of the Home Economics Division, Dept. of Agriculture, who, in her usual gracious manner brought greetings, encouragement and suggestions to the Board and all WI members.

Feature of Board meetings in recent years, has been a discussion meeting of County Presidents, at which they can talk over new projects, or those already in operation, can gain help and suggestions from other counties through sharing experience. Discussions were held on 1) the effect on the WI of married women working; 2) opportunities for occupational training for members; 3) importance of giving time and leadership rather than money when help is needed; 4) suggestions on how to "Make Canada Lovelier, 1967" become a real and community effort. A report of the findings of these discussions will be mailed to each branch: Use It!

Provincial Conveners listed many projects underway or being planned. Special emphasis was placed on the importance of all members learning more about WI work in Northern Canada, and on the need for starting now on Make Canada Lovelier project. Provincial Reports must be sent to National Office early in April so here is a special request to all County Conveners: please send your annual reports to Provincial Convener as early as possible and before April 12: do not hold reports till after County Annual meetings or they will be too late for National reporting.

Dates to Remember: 1) Leadership Course, May 25 - 28 with courses in Rug-Hooking, Bookkeeping and Public Speaking. Be sure your County has its quota of delegates. 2) Annual Provincial Convention: June 22 - 26. 3) National (FWIC) Convention, June 22, at Acadia University, Wolfville, N.S. To help finance this convention, a sale of articles will be held, with each province contributing. Articles should be small, light in weight, and if possible, represent Quebec (Maple Candy or Sugar, small hooked pictures, doilies, tea towels, aprons, wood-carving etc. **Each branch** is asked to give **one** article, which should be sent to QWI Office by May 15, with name of branch and suggested sale price attached.

Nominating Committee: Gatineau, Sherbrooke, Quebec. Nominations may be sent to Mrs. R. Leach, R.R.2, Aylmer East. Resolutions Committee: Rouville, Gaspe, Shefford. Resolutions may be sent to Mrs. B. A. Rowell, Abbotsford. Handbooks (1957): Our new branches need Handbooks. If any member or branch has an extra copy that is not being used please send to QWI Office.

A joint session with the Montreal Council of Women with which we are affiliated, was held. Brief outlines of some projects under study by the Council and the QWI were given as follows: Mrs. Woodhead on Preservation of Historical Sites and Records; Mrs. Pope on Recreation Planning for "Expo '67"; Mrs. Dunne on Better Citizenship Education for 18-year-old voters; Mrs. H. Ellard on the QWI in Northern Canada; Mrs. W. Coates on Centennial Projects; Mrs. H. Palmer on Succession Duties. A pleasant tea hour followed this informative meeting. The Semi-Annual, as usual, proved to be a busy, interesting and most rewarding gathering.

SALADA FOODS COMPETITION

The 1964 competition will have 5 categories:

1. SAMPLER (Samplers exhibited last year cannot be entered for prizes this year)
2. KNITTED SPORT SWEATER — of double knitting wool, with knit-in pattern (Man's or woman's)
3. PILLOW CASES — Two pairs
   One pair EMBROIDERED
   One pair HEMSTITCHED, with CROCHETED EDGING
4. HOOKED RUG — approximately 27″ × 54″. Rugs to be BOUND, but NOT LINED.
5. INFANT'S SET — Jacket, Bonnet, Mitts and Bootees, Knitted.
   All articles to be made by exhibitor. None entered in past 3 years accepted. Prizes: 1, 2, 3, 4 — $25.00, $15.00, $10.00. No. 5 — $10.00, $5.00, $2.00.

ALONG THE MACKENZIE

second of two parts

by

Florence P. Eadie

In this two-part article, Miss Eadie gives a fascinating account of her visits to WI's at Fort Smith, Inuvik, Fort Good Hope, Tuktoyatuk, Fort Norman — and of exploratory visits to Fort Resolution and Fort Rae. Take a look at these places on a map, and you will realize how far we have spread toward the North Pole... and she tells of seeing glorious flowers and vegetable gardens!

WOMEN'S INSTITUTES, established in the Mackenzie District, are proving that there is a place for them in the Northwest Territories, and that they may be a vital factor in helping people to help themselves in developing members and leadership. This has high priority where folk are required to make such adjustments in this new world in which they now live.

These Women's Institutes, as in the beginning in 1897, will help them achieve greater efficiency, develop new skills, acquire information, and assist them in meeting family needs. They afford an opportunity for the women to work together on community undertakings decided by the group. Over and above meeting certain community needs, they have special significance in wielding together different factions and stimulating working with each other — the Indians, the Metis, the Eskimo, the White and people of various religious beliefs.

The Women's Institutes bring together natives and whites, with whites working with natives, guiding and encouraging them as they strive for healthier and more satisfying home and family life, and to improve economic status through development of crafts of acceptable standards. There is a range in training, experience and economic status between natives and natives, and natives and whites.

Very special tribute must be paid to the contribution made by whites, largely wives of Northern Affairs and National Resources personnel, RCMP, managers of Hudson Bay stores, clergy, and also teachers, nurses and Sisters. Their willingness to assist, their appreciation of the importance of continual encouragement and prodding, understanding of grass root needs and traditions is invaluable. In most places it would be impossible to carry on without them. They are respected and their leadership sought. This was evident when organizing two new Institutes. At Tuk the Vice-President selected was the wife of the teacher in charge of the Fur Industry Training Centre, and an advisory committee appointed included the wives of the teacher, Anglican minister, RCMP officer and manager of the Hudson Bay store. At Fort Norman, the Secretary is the wife of the RCMP officer.

Members working with Nursing Stations in a settlement can do much as a group to encourage, "Knowing and Doing". The nurses give the professional leadership, but the WI members, as individuals and as a group, can help sell better health practices. As mothers at meetings consider good health, show tangible evidence of good feeding habits for babies, etc., more can be accomplished than by being talked at. Colds in the head seemed all too prevalent and I was told lead to ear infection, etc. Women's Institutes, with guidance of nurses, assistance of teachers, might consider cause and prevention and go into action on it as a special health project. Some may have already done this.

The social cup of tea has a very special place. Getting together and talking to each other is important for these busy mothers with large families. One continually marvels at how, apparently good naturedly, they cope with it. Maybe their philosophy that what we don't do today we will do tomorrow helps.

Members acquire new skills as natives show how to do certain things — beading trimming on parkas, etc. It gives natives a feeling of importance and can aid in overcoming a somewhat prevalent feeling of inferiority. Natives and whites alike may acquire information and know-how in feeding the family through food demonstrations by whites who are qualified to do this and are aware of family needs, availability of supplies, money, equipment, stoves with ovens, and native traditions.

Through discussions Women's Institutes may aid in bridging the gap from home to hostel for students — by helping parents appreciate the importance of school, the need for discipline while in hostels, and by making adjustments with pupils, as they return, in ways of doing things. Members of Advisory Committees, Sisters and native mothers, who realize what they missed with little or no schooling, can contribute here wisely and to a purpose. In my visit to Resolution there was evidence of a need for better understanding and attitude on the part of both parents and daughters.

Hostel girls, when home in the summer, could be asked to speak at meetings of the Women's Institutes and tell of their experiences. This, and an opportunity to apply at home some of the things they learnt at school, will make for an appreciation that after all school was more than hairdo's and fun.

Women are the same the world over, with home duties, caring for children and concern for family members. However, there is a wide range in what this includes, what they do and how. Few members of the Women's Institutes know anything about going on the traps. We were told it is a sight to see to understand. Father, mother, grandmother, the children, equipment, supplies, the stove and dogs are packed in a boat, taking off for the traps for a couple of months or more. One WI member told that she had earned money to purchase a car from a couple of months on the traps for two summers.

Both Mrs. Haggerty and I indicated an interest in some stories being written about "On the Traps" and sent to FWIC office. We know little about cutting up a whale. A picture was shown of one of the members of the new Tuk Women's Institute doing this.

THE MONTH WITH THE W.I.

CONGRATULATIONS to ELMSIDE Branch which celebrated its 50th Anniversary: good wishes for the future.

COMMUNITY WINTER PROJECT in DEWITTVILLE is underway for the second year. An open-air skating rink is sponsored and operated by the branch, providing free skating for all interested; has 2 boys' and one girls' hockey teams, coached by 2 men volunteers, with goalie equipment purchased by the W I. All work at the rink is volunteer, with the whole community sharing the work (snow-shovelling!) and the expenses (donations of wood for the skate-cabin, electric wiring, and money) — and the pleasure, including the masquerade and carnival which highlight the season.

LOCHABER sends some good hints on Publicity: start with a GOOD meeting; then carefully report the special and most interesting items: a real interest in the W I by the public will result.

ABITIBI-EAST: MALARTIC are enjoying the use of their loom and have produced many articles; demonstration of "left-hand" knitting; ordered garden seeds.

ARGENTEUIL: ARUNDEL's roll call — Why I am glad to be a Canadian; summary of life and work of Adelaide Hoodless by Cit. Convener, Mrs. L. Gibson. BROWNBURG: Memorial silence for the late Mrs. Harold Mason; New Year readings; recreation in form of game of "Password". DALESVILLE-LOUISA: timely tips, hints, shortcuts and suggestions in Home Economics given; exchange of cookies. FRONTIER: visit from County President; contest — "Know your Place-Names". JERUSALEM-BETHANY: talk on, and demonstration of antiques given by Mrs Davidson; quilt being made. LACHUTE: readings by Mrs G. Davidson and Mrs. E. Jackson. MILLE ISLE sold greeting cards to raise funds. UPPER LACHUTE EAST END: slides of local and other scenes by Mr. C. Cunningham; held "Vice-President's Night".

BONAVENTURE: BLACK CAPE catered the Armoury Ball, to raise branch funds. MARCIL donated their share to wheel chair for home for the aged; sold QWI seals; Halloween UNICEF — $55 collected. MATAPEDIA contributing to serving hot school lunches.

CHATEAUGUAY - HUNTINGDON: AUBREY-RIVERFIELD: Mrs. J. Reddick told of her visit to Adelaide Hoodless Home. DEWITTVILLE: talk and demonstration by Singer Sewing Machine agent, sewing problems discussed; explanation of sewing attachments some of which were a mystery even to the owners; demonstration of muffins and biscuits, and their use as "open-face sandwich" refreshments. HEMMINGFORD exchanged favourite recipes; First Aid information and demonstration by Mrs. J. Robertson and Mrs. J. Laurie; Safety Bulletins from QWI Office distributed to each member. HUNTINGDON made and modelled aprons; held White Elephant Sale.

COMPTON: BURY saw finished garments made at the recent sewing course; COOKSHIRE had talk on local school system from 1880 — to present-day central school system; heard report on work projects by High School pupils in the interest of the community. EAST ANGUS — providing hot cocoa at school.

GATINEAU: AYLMER EAST: papers on the United Nations Anniversary, and Universal Declaration of Human Rights. WAKEFIELD toured the Gatineau Memorial Hospital with Dr. H. Geggie; donated food to hospital.

MEGANTIC: INVERNESS made and sold mittens; $30 to UNICEF; KINNEAR'S MILLS worked on School Fair plans.

MISSISQUOI: COWANSVILLE: travel talk by member, Mrs. K. Winser on Greece and other Mediterranean countries; contributing to hot school lunches. DUNHAM: demonstration on making of lampshades; books and magazines collected for Veteran's Hospital. FORDYCE: travel lecture with slides on Japan and Hong-Kong; contest on ACWW. STANBRIDGE EAST: each convener gave brief talk on her convenership, with description of its most interesting feature.

PAPINEAU: LOCHABER purchased Coupon #367.

PONTIAC: CLARENDON donated to Bristol Memorial Hospital. QUYON held Millinery Course under Miss McOuat and now wear fine new hats; also some instruction in ceramics and, cooking demonstrations. STARK'S CORNERS: travel talk and slides of the Canadian Maritimes, and the British Isles by Mr. and Mrs. C. Sly.

RICHMOND: CLEVELAND entertained County President who spoke on County Projects and the Leadership Course; making quilt for County Fair.

Melbourne Ridge W. I. presented its grandmothers with corsages at a recent meeting. The roll call was an account of their wedding, with pictures. Later, with their husbands, they toured Lowney's Chocolate factory in Sherbrooke. (Samples?)

At the Shefford County semi-annual meeting, Mrs. H. Smith displays the red patch that won her the prize in the skit on "the apron and sewing booth at the county fair".

DENISON'S MILLS plan a bursary for student nurses. GORE named a Canadian Author with a book title; demonstration of book-binding, and book-mending by Miss M. Watt. MELBOURNE RIDGE named a tourist attraction in Richmond County as Roll Call; Student Loan Fund for after-high school education, including nursing, established; candy recipes exchanged.

RICHMOND YOUNG WOMEN'S established bursary for girls planning further education as teachers or nurses; bedding donated to burned-out family. SPOONER POND: contest on Ice-Box Cookies won by Mrs. W. Parkes; cookies sent to needy family; word contest won by Mrs. J. Walker.

ROUVILLE: ABBOTSFORD saw travel slides of England and Scotland by Mr. and Mrs. H. Marshall; jars of jelly brought in as roll call, sent to Montreal Diet Dispensary.

SHERBROOKE: ASCOT: heard highlights of CAC Report; and the work

(Please turn page)

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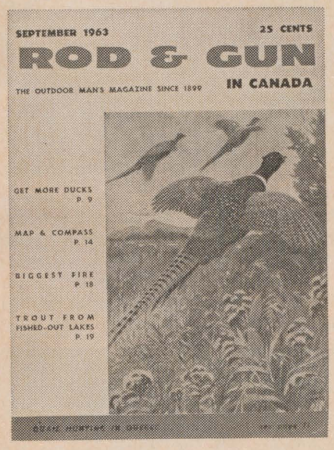

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MONTH WITH THE W. I.

(Continued)

of the WI with Indian Women. BELVEDERE held musical evening; sent gifts to Cancer patients. LENNOXVILLE sent gifts to cancer patients; heard hints on the care of Christmas plants.

STANSTEAD: AYER'S CLIFF: lecture on Cancer and its detection and modern treatments. BEEBE presented Prizes for Citizenship, at School Opening, in form of books.

VAUDREUIL: HARWOOD is delighted with its new banner — beautifully lettered in gold on a blue background, carrying the QWI crest in dark blue and gold. The work was done by Mme Sauriol of Dorion.

LAURA ROSE STEPHEN BEQUEST TO HUNTINGDON WI

Quoting from "Fifty Years of Achievement" the history of the Ontario WI's:

"In 1899 the first government speaker and organizer came to Stoney Creek Women's Institute. She was Miss Laura Rose, then instructor in dairying at the Ontario Agricultural College. For 35 years she laboured in the interests of rural women, working through the Institutes. She lectured at the summer series of meetings in Ontario, organized Institutes in several provinces, became a convenor in the Federated Women's Institute of Ontario, and contributed much to the development of organization. The Women's Institute motto, "For Home and Country", chosen in 1902 by the Stoney Creek Committee on the advice of Mrs. Hoodless, was the suggestion of Laura Rose. In 1903 she designed the Institute pin from a signet ring which she wore constantly."

From Mrs. E. M. Wood, Pub. Conv. Huntingdon we have this further note: "At the time of her marriage in 1911 Mrs. Stephen (Laura Rose) moved to Huntingdon and was the first president of the local branch when it was organized in 1923. She was very active as a speaker and advisor to the early branches in the county. As a reward for her splendid and inspiring help she was given a life membership in 1944.

On her death, Mrs. Laura Rose Stephen left a bequest of $2,000 to the Huntingdon WI, to be used as a bursary to students wishing to take the Home Economics course at Macdonald College. All details and arrangements will be left to the discretion of the members of the local branch."

XMAS STOCKINGS — 1963

A note from Mrs. Lewis: "The Quebec Committee would like to thank the Quebec Women's Institutes for their tremendous contribution to the Christmas Stocking Project for 1963. We received 861 stockings. WONDERFUL ! They all got away in time to arrive around Christmas. Thank you all so much.

I do want to thank the leaders of the Groups throughout the Province and I certainly hope we can look forward to another year as successful as this one." Hope you all had a happy holiday.

NEWS NOTES

BUTTER, EGGS — *The hen and the cow have joined forces in Denmark,* according to a recent issue of "Hoard's Dairyman." The Danish dairy has *developed an "egg" made of plastic film, which is used as a container for butter.* Eggs are filled under sterile conditions and are suitable for picnic use or other places where refrigeration is not available.

TEEN GIRLS RATE MEATS —

"Seventeen" magazine *asked 200 teenage girls in urban and rural areas the kind of meat they liked best.* Steak was the big favorite, followed by chicken, hamburger and turkey. When asked which ones they were most confident of preparing, steak still won and hamburger and chicken switched to place and show. However, the girls brought in a dark horse *when they listed preferences for party foods. Hamburgers were the leaders,* followed by hot dogs and then chicken.

DIET AND HEART DISEASE

A recent study of 400 men whose diet for the past 20 years has consisted of only milk and meat, has revealed not a single instance of coronary heart disease. The men were Masai warriors of Tanganyika and the study was carried out by Dr. G. V. Mann of the U.S. National Heart Institute.

The warriors' diets comprised 3-4 quarts of milk (6% butterfat) each day, plus large amounts of meat which was fairly fat compared to North American standards. There was no evidence of arteriosclerotic disease and the diseases found were largely those seen as a complication of infectious or inheritable origin.

Briefly Stated

A collection of short items of news

FARM BUSINESS

The Quebec Department of Agriculture is moving into the field of Farm Business Management with the formation of a pilot project among the farmers of Argenteuil County.

Gerard Tremblay, formerly instructor in Farm Management at Oka Agricultural School, heads a team of specialists who will be responsible for the establishment of farm management associations.

WEATHERWISE

Climate is the average condition, over a period of several years, of temperature, humidity, snow and rain, wind, and sunshine. These are the meteorological conditions which are measured to define climate; the climate which determines how we dress, what houses we build and what crops and animals make up our agricultural industry.

Temperature is the important element in climate. However, the increased comfort when the sun is shining on a winter's day indicates that air temperature alone is not an adequate measure of our comfort. Similarly, wind increases the discomfort at constant temperature. The important factor is the heat balance, that is the amount of heat gained compared to the amount lost. Heat is gained from the sun. The temperature and wind control the amount of heat lost.

This influence of temperature becomes obvious when we consider that our average body temperature is 98.6°F while comfortable room temperature is 65-70°F. Our bodies can not gain heat from the air. We feel cold when the temperature drops to 55°F because the heat loss from our bodies becomes too great. Similarly, we feel hot at 85°F because the temperature difference between body and air, and hence the heat loss, is too small.

Climate is, therefore, best described by the heat balance which we can maintain.

FARM FORUM NEW'S 'N VIEWS

by Galen Driver

THE WEATHERMAN deserves a star this winter. Farm Forum members have had good roads and nice evenings almost Monday night. If they couldn't get together for their weekly meeting there was one fellow they couldn't blame.

"Harvest for the Mind" was the title for our discussion on farm organizations. Farm organizations are concerned about the economic welfare of their members. Do they have a responsibility to encourage farm people to have a better understanding of the world around them, and their place in it? How can this be accomplished?

The Farnham Glen Forum in Brome County said, "Farm organizations should be able to give knowledge to farmers who need it. They have contact with and know the average farmer's position and needs. Many farmers who would ignore the Extension Services and the agronome would listen to groups made up to farmers."

The Sawyerville Forum in Compton County stated, "We feel education would not sove our problems, but certainly education is helpful to everyone. We feel our problem is more of an economic one. Farmers, as policy makers in their organizations, need more information to make wise decisions. We feel our farm organizations have a responsibility for providing leadership. It has been neglected to a certain degree. More workshops are needed to train leaders."

The Pinnacle Forum in Richmond County replied, "Farmers need more business and technical education. They also need information on current affairs. A farm organization should study the needs of the farmer and work for economic improvement of the farm. Rapid changes in a community brings a need for the farmer to understand and adjust to these changes. More attention should be paid to 4-H clubs and youth organizations so that they would be future members of farm organizations."

These are only a few of the replies we received. These replies give a good indication of what farmers think their organizations should do.

Following this topic we had two broadcasts dealing with "Frills in the Marketplace". Consumers have a great influence on what happens to farm produce after it leaves the farm. There are more and more "frills" in food marketing — fancy packages, processing, advertising "gimmicks" all of which add to the cost. How can farmers and consumers work together to improve food marketing?

One of the questions for discussion was, do you have any serious objections to "frills" in the marketing of your products. Some replies were as follows, the Knowlton District Forum in Brome County said, "We are against the use of trading stamps, etc., anything that adds to the cost of the product. We have never as consumers asked for any of these frills. We feel that there would be a saving in more bulk buying." The Arundel Forum stated, "We do not object to some frills as we realize it helps to sell the product, but we do object to the 2-3% mark up to cover expense of stamps and the premiums inside detergent boxes. We also feel that the use of large containers only ¾ full and 14 oz. packages instead of the regular 16 oz. packages should be abolished. These are misleading to the public."

These are a few comments received from the Quebec Forums. We naturally do not all agree, if we did there would be little grounds for discussions.

AGRICULTURE IN NOVA SCOTIA

A little agricultural history from the Legislative Library — which, says the Honourable E. D. Haliburton, Minister of Agriculture and Marketing, goes to show that Joseph Howe knew his society — as well as his agriculture.

"Nothing could be more correct and refining than the tone given to society by Lady Dalhousie who, without being handsome, was remarkable for the plainness of her dress and the elegant simplicity of her manners. The Earl was a square-built, good-looking man, with hair rather grey when I last saw him. He took great interest in Agriculture, and was the patron of "Agricola" whose letters appeared in the 'Recorder' when I was in the Printing office. His Lordship's example set all the Councillors, and officials, and fashionable mad about farming and political economy. They went to Ploughing Matches — got up Fairs — made composts and bought cattle and pigs. Every fellow who wanted an office or wished to get an invitation to Government House, read Sir John Sinclair, talked of Adam Smith, bought a South Down or hired an acre of land and planted mangel wurtzels. The secret about "Agricola's" letters had been well kept and the mystery became very mysterious. At last the authorship was announced, and it was then discovered that a stout Scotchman, who kept a small grocer's shop on Water Street and whom nobody knew or had met in "good society", was the great unknown. Ovations were got up under the patronage of the Earl; and the Judges, and leading merchants, and lawyers came forward and fraternized with the stout Scotchman,

who being a man of good education and fine powers of mind, was soon discovered to speak with as much ease and fluency as he wrote. All this was marvellous in the eyes of that generation. But no two Governors think alike or patronize the same things — when Sir James Kempt came he had a passion for road making and pretty women, and the agricultural mania died away. Agricola was voted a bore — a fat Scotchman — and his family decidely vulgar, and the Heifers about Government House attracted more attention than the Durham Cows. The Agricultural Societies tumpled to pieces, and although spasmodic efforts were made from time to time by some members of Mr. Young's family, agriculture did not become fashionable in my day till Sir Gaspard LeMarchant in 1854 began to talk to everybody about Shanghai Chickens and Alderney Cows. Then a good deal of money was spent. The old breeds of cows, which wanted nothing but care and judicious crossing to make them as good as any in the world, were reduced in size that the cream might be made richer, which it never was, and the chickens were made twice the size with the additional recommendation that they were twice as tough. Sir Gaspard brought his crochets direct from Court, for Prince Albert was a great breeder, and the Queen and everybody else went mad about poultry for a summer or two."

Joseph Howe in Collections of the Nova Scotia Historical Society, Vol. XVII, p. 199-200.

WHAT'S NEW IN BOOKS

THE FIRST DAY OF FRIDAY by Honor Tracy Methuen & Co. Ltd., London 1963 — 191 p. $4.95

Anybody for a little light reading to tickle your Irish funny-bone? You might just find it in "The First Day of Friday".

Honor Tracy has quite a Knack with subtle humour, which, I think, you would have to be Irish to fully appreciate. The story moves slowly for the most part, but once you are familiar with it you want to stay with it to the end.

This tale is set in Ireland around the trials and tribulations of the declining gentry — the Duff family in particular. Poor Michael has his hands full with Atracta Smith, the so-called cook and housekeeper. Her simple-minded stupidity gets him into no end of trouble and provides us with a few good chuckles.

The minor characters also do their part to contribute to humourous situations — some slightly far-fetched but all good for a laugh. After all the struggles that ensue, the book ends much the way it began — with the only changes being made in a downhill direction and most people happy with it that way.

For pleasant pastime as you spend a quiet evening in your rocking chair, why not enjoy the company of Honor Tracy and her amusing characters?

Review by Miss Janet Finlayson

NEW BARLEY DEVELOPED AT MACDONALD COLLEGE

The Quebec Seed Board takes pleasure in recommending, for the first time, for growing in all regions of Quebec, a new variety of barley called **Champlain.**

Champlain barley is the result of a cross between the varieties Montcalm and Moore, carried out at Macdonald College in 1952. It is a six-row, smooth-awned, feeding type of barley. The heads are semi-compact and the habit of growth quite erect. Champlain yields grain of medium size with a satisfactory weight per bushel. Threshing does not present any problems.

Results of comparative yield trials at fifty places across the Province have shown clearly that the variety Champlain has a high yielding capacity and good adaptability. In each region, it has yielded more grain that the currently recommended varieties, namely, Parkland, York and Montcalm.

The trials also showed that the straw of Champlain is quite strong, which represents an improvement over Montcalm. It also differs from the other varieties by being later maturing: this characteristic makes it particularly useful for raising crops of mixed grains (oats and barley). Mixtures of Champlain barley with Glen oats and likewise with Garry oats have proved very productive.

The Quebec Seed Board expects that Champlain barley, because of its high yielding capacity and excellent field qualities, will stimulate barley growing and help to increase the amount of grain produced on Quebec farms. By the spring of 1964, over 7000 bushels of Champlain barley seed will be available to farmers at their cooperatives and seed dealers.

SIR FITZROY MACLEAN ADDRESSES STUDENTS

On the occasion of the 18th Annual Memorial Assembly, Sir Fitzroy MacLean, C.B.E., M.P., addressed the students and staff of Macdonald College. Sir Fitzroy discussed the history and role of the Communist party in world politics, with special emphasis on the change of power from Stalin to Kruschev.

In looking at present conditions in Russia, he stated, "Khruschev is more confident than Stalin was, as he has a right to be. We have nothing to loose by competing on even ground with our opponents behind the Iron Curtain."

In looking toward the future, Sir Fitzroy MacLean claimed, "In twenty years the worst of our present day troubles in east-west relations may be over."

The Annual Assembly is held each year to honour the Macdonald Graduates lost in the Wars. A prominent speaker is invited to the campus to address the students as part of the memorial observances each year.

CHARLES E. PETCH

Charlie Petch, a well known entomologist and orchardist from Hemmingford, Quebec, passed on at his home in January. He was 76 years old.

Mr. Petch was a graduate of O.A.C. Class of 1912. Following graduation he was appointed field officer of the Dominion Entomological Branch located at Covey Hill, Quebec. The office was later moved to Hemmingford.

As an entomologist and an orchardist, Mr. Petch was keenly interested in the development of the apple industry in Quebec. He helped to organize the Quebec Pomological and Fruit Growing Society and for a time was its president. A pioneer in the field of entomology, he was honoured at the Centennial of Entomology in Canada celebrations held in Ottawa last summer.

Charlie Petch was a respected member of the farm community in Quebec. He will be missed by his many friends, business associates and colleagues. He is survived by his wife, two daughters and two sons. Our sympathy is extended to in family.

HELP WANTED

Several requests are received by the Department of Extension from College high school students who want farm jobs for the summer. As well, several farmers make requests each year for students to help out on the farm.

We, are not trying to outdo the National Employment Service, but we do have several requests. If you would like to have a student for the summer, drop a line to Box 237, Macdonald College, or phone Area 514, 453-6580, and we will attempt to fill your requirements.

WELCOME DR. GIBBS

It is a pleasure to announce that Dr. Harold C. Gibbs has joined the Dept. of Animal Science as Associate Professor of Animal Science. His area of specialization is animal pathology with an emphasis on parasitology. Dr. Gibbs, a native of Barbados, W.I., came to Macdonald College as a freshman in 1947. After obtaining his B. Sc. (Agr.) degree in 1951, he proceeded to the O.V.C., and received his D.V.M. de-

gree in 1955. From Guelph, Dr. Gibbs returned to the Institute of Parasitology, earning his M. Sc and Ph. D. degrees in 1956 and 1958 respectively.

Dr. Gibbs has already had a varied career. He has served as a lecturer in the Department of Biology at the University of Ottawa, as animal pathologist in the Canadian Wildlife Service and as a research officer in the Federal Animal Pathology Laboratory here on the campus. During 1963, he was employed by Ayerst, McKenna and Harrison, Ltd., as section leader in parasitology.

Many will remember Mrs. Gibbs as the former Cassie Boyce, B. Sc. (Agr.) 1952 and M. Sc. (Entomology), 1957. Dr. and Mrs. Gibbs and their four children will continue to live in Choisy, Quebec.

L. E. Lloyd, Chairman
Department of Animal Science.

CTFA ANNUAL MEETING

"The Farm Wood Crop as an Agricultural Crop" is the theme of the Annual Meeting of the Canadian Tree Farmers' Association to be held at the Forest Products Laboratory, Montreal Road, Ottawa, on Saturday, March 14th at 10 : 00 a.m.

Special speakers will include Mr. Alan Blyth, Forestry Co-ordinator, ARDA, on the topic of farm forestry in the ARDA program and Mr. S. B. Williams, Assistant Deputy-Minister of Agriculture, Ottawa, on federal agricultural legislation and its application to the farm wood crop. These speakers will be followed by a panel discussion and question period with Jim Ross, Director of Information of the Ontario Federation of Agriculture, as moderator.

This meeting will be of interest to many farmers throughout Quebec; information is available from members of C.T.F.A. or from their National Office at 33 Chippewa Avenue, Ottawa 5, Ontario.

QUOTATIONS

Here are some quotations from : Report of the Commissioner of Agriculture for the Year 1866, Washington, Government Printing Press, 1867.

* * *

"Agricultural associations are of great importance. Conversation, intercourse with other minds, is the general source of knowledge. Books do something. But it is conversation — it is the meeting of men face to face, and talking over what they have in common interest — it is this intercourse that makes men sharp, intelligent, ready to communicate to others, and ready to receive instruction from them."

"And it is high time, if the sword have her colleges supported by law, the PLOUGH should have hers, believing that it is as much a matter of national policy to "know how to feed men scientifically as it is to kill them."

"The Department of Agriculture, Washington, established by an Act of Congress, May 15, 1862 — "Till plenty, rising from the encouraged plough, Shall fill, enrich, adorn our happy land."

* * *

"J. S. Skinner established the "American Farmer", pioneer of agricultural journals, Baltimore in early 1800's. "Those who cultivate the soil are promptly furnished with the various discoveries which science is constantly making, and are kept posted as to what is being practically done in the pursuit to which they are devoting their energies and their industry."

* * *

On Corn Planting, — "One for the blackbird, one for the crow. One for cut-worm and two left to grow."

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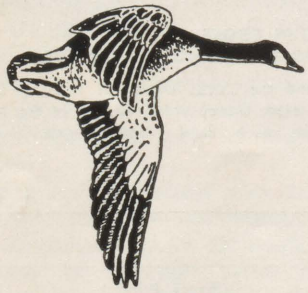

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